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INDEX of PUBLICATIONS by the BRANCH OF TECHNOLOGY BUREAU OF COMMERCIAL FISHERIES, 1955-59 Inclusive

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FISHERY LEAFLET 558

UNITED STATES DEPARTMENT OF THE INTERIOR
FISH AND WILDLIFE SERVICE
BUREAU OF COMMERCIAL FISHERIES

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INDEX OF PUBLICATIONS BY THE BRANCH OF TECHNOLOGY BUREAU OF COMMERCIAL FISHERIES 1955-59 Inclusive

by F. Bruce Sanford and Helen E. Plastino

Fishery Leaflet 558

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ABSTRACT

The present leaflet continues, for the years 1955-59, the listing of publications by the Branch of Technology given in the "Index of Fishery Technological Publications of the Fish and Wildlife Service and the former Bureau of Commercial Fisheries 1918-55" by M. E. Stansby and Rosemary Schairer (Circular 96, U.S. Bureau of Commercial Fisheries), and it adheres to the same organization.

This organization is as follows: First, a publication series index is given in which complete information is presented on each Branch of Technology publication; next, an author index is given that provides only enough information to enable the reader to locate the articles of interest in the more complete publication series index; last, a subject index is given, which also refers the reader to the publication series index for complete information. The leaflet thus is divided into three main parts: publication series index, author index, and subject index. The publication series index and the subject index, in turn, are further subdivided as indicated in the table of contents.

INDEX OF PUBLICATIONS BY THE BRANCH OF TECHNOLOGY BUREAU OF COMMERCIAL FISHERIES 1955-59 Inclusive

by

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Branch of Reports
Bureau of Commercial Fisheries
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Seattle, Washington

INTRODUCTION

This index lists and classifies, by author, and by subject, publications printed during the period 1955 through 1959 that are of interest to persons in the field of fishery technology. Reports appearing in Government publications and in trade and scientific journals are included.

The index is divided into three main categories: publication series, author index, and subject index.

The publication series is arranged according to the journal or other outlet in which the article was published as follows:

Code	Publication
Cir	Circulars
CFR	Commercial Fisheries Review
FL	Fishery Leaflets
M	Miscellaneous publications
P	Publications in scientific and trade journals
RR	Research Reports
SSR--F	Special Scientific Reports--Fisheries
TL	Technical Leaflets

Each article in the publication series has been given a code number according to outlet, as for example:

CFR 1. Some factors affecting the color of fish sticks. By John A. Holston. 1955, vol. 17, no. 1, p. 11. [Also as Separate No. 391.]

The CFR means the article was published in Commercial Fisheries Review.

The author index is arranged alphabetically, and the code numbers of the publications of each author are given after his name. Further information on the publications can be found by looking up the code numbers in the publication series.

The subject index is arranged alphabetically according to subject, as indicated in the table of contents.

PUBLICATION SERIES

CIRCULARS

Cir 36. Fishery publication index, 1920-54. By Fish and Wildlife Service. 1955, 254 p.

Cir 65. Tuna industry conference papers, May 1959. (1) Handling and transporting to the cannery, Part A. By Clarence J. Carlson. November 1959, p. 60-62. (2) The processing of tuna. By Maurice E. Stansby. November 1959, p. 76-85.

COMMERCIAL FISHERIES REVIEW

CFR 1. Some factors affecting the color of fish sticks. By J. Holston. 1955, vol. 17, no. 1, p. 11-13. [Also as Separate No. 391.]

CFR 2. Preparation of smoked salmon caviar spread. By Clarence J. Carlson. 1955, vol. 17, no. 1, p. 13-15. [Also as Separate No. 391.]

CFR 3. Vitamin content of fishery by-products. Part 2 - Vitamin B_{12} in Pacific sardine *(Sardinops caerulea)* organs and riboflavin, nicotinic acid, and vitamin B_{12} in albacore tuna *(Germo alalunga)* organs. By Neva L. Karrick. 1955, vol. 17, no. 2, p. 8-11. [Also as Separate No. 393.]

CFR 4. Keeping quality of chilled Dungeness crab meat in hermetically-sealed metal containers. By Louise A. Carle and Lydiane Kyte. 1955, vol. 17, no. 2, p. 12-14. [Also as Separate No. 394.]

CFR 5. Study of pharmaceutical and other industrial products from salmon eggs. By Robert M. Kyte. 1955, vol. 17, no. 2, p. 14-15. [Also as Separate No. 394.]

CFR 6. Metabolism trial to determine comparative nutritive value of fish and meat. By Hugo W. Nilson. 1955, vol. 17, no. 2, p. 16-17. [Also as Separate No. 394.]

CFR 7. Freezing and cold storage of Pacific Northwest fish and shellfish. Part IV - Storage characteristics of four species of Salmonidae. By M. Heerdt and M. E. Stansby. 1955, vol. 17, no. 3, p. 13-17. [Also as Separate No. 395.]

CFR 8. Determination of cook drip in Pacific ocean perch *(Sebastodes alutus)* and Pacific oysters *(Ostrea gigas)* by use of a new method. By William N. Sumerwell. 1955, vol. 17, no. 3, p. 18-21. [Also as Separate No. 396.]

CFR 9. Technical Note No. 31 - Weight range, proximate composition and thiaminase content of fish taken in shallow water trawling in northern Gulf of Mexico. By Charles F. Lee, Hugo W. Nilson, and William Clegg. 1955, vol. 17, no. 3, p. 21-23. [Also as Separate No. 396.]

CFR 10. Literature review of factors that may affect processed feeds quality. By Neva L. Karrick. 1955, vol. 17, no. 6, p. 25-32. [Also as Separate No. 404.]

CFR 11. Oyster-processing research for Atlantic and Gulf coasts. By C. F. Lee. 1955, vol. 17, no. 4, p. 29-30. [Also as Separate No. 399.]

CFR 12. Weight changes during the cooking of fish sticks. By J. Holston. 1955, vol. 17, no. 4, p. 30-33. [Also as Separate No. 399.]

CFR 13. Determination of oil in fish meal. By M. E. Stansby and Wm. Clegg. 1955, vol. 17, no. 5, p. 16-19. [Also as Separate No. 401.]

CFR 14. Development of voluntary Federal standards of grade for fresh and frozen fishery products. By Arthur J. Nolte. 1955, vol. 17, no. 6, p. 22-25. [Also as Separate No. 404.]

CFR 15. Freezing fish at sea--New England. Part 9 - Improvements in the brine-freezing mechanism on the trawler *Delaware*. By C.G.P. Oldershaw. 1955, vol. 17, no. 7, p. 1-8. [Also as Separate No. 405.]

CFR 16. Freezing fish at sea--New England. Part 10 - Studies of miscellaneous handling problems. By Harris W. Magnusson. 1955, vol. 17, no. 7, p. 9-16. [Also as Separate No. 406.]

CFR 17. Packaging frozen fish in tin results in superior storage life. By M. E. Stansby. 1955, vol. 17, no. 7, p. 17-20. [Also as Separate No. 407.]

CFR 18. Technical Note No. 32 - Freezing rates and energy requirements for freezing packaged fish fillets and fish sticks in a multiplate-compression freezer. By J. W. Slavin. 1955, vol. 17, no. 7, p. 21-26. [Also as Separate No. 408.]

CFR 19. Reduction of curd in canned salmon prepared from frozen fish. Part I - Use of tartaric-acid and sodium-chloride brine dips. By John A. Dassow and Howard J. Craven. 1955, vol. 17, no. 8, p. 1-5. [Also as Separate No. 409.]

CFR 20. Federal specifications for fishery products. By F. T. Piskur. 1955, vol. 17, no. 8, p. 9-10. [Also as Separate No. 411.]

CFR 21. Chemical changes in fish protein during freezing and storage. By H. L. Seagran. 1955, vol. 17, no. 8, p. 10-11. [Also as Separate No. 411.]

CFR 22. Unidentified growth factors in fish byproducts. By William N. Sumerwell. 1955, vol. 17, no. 8, p. 11-14. [Also as Separate No. 411.]

CFR 23. Freezing and cold storage of Pacific Northwest fish and shellfish. Part V--Palatability and cold storage life of blacktip rockfish *(Sebastodes aleutianus)* and flag rockfish *(Sebastodes rubrivinctus)*. By D. T. Miyauchi and D. L. Alverson. 1955, vol. 17, no. 9, p. 17-18. [Also as Separate No. 414.]

CFR 24. Fishery technological research program. By Bureau of Commercial Fisheries. 1955, vol. 17, no. 9, p. 19-40. [Also as Separate No. 415.]

CFR 25. Brine dipping of haddock fillets. By J. Holston and S. R. Pottinger. 1955, vol. 17, no. 10, p. 21-30. [Also as Separate No. 417.]

CFR 26. Technological research on the fresh-water fisheries of the U.S. By M. E. Stansby. 1955, vol. 17, no. 10, p. 31-34. [Also as Separate No. 418.]

CFR 27. Iron-sulfide discoloration of tuna cans. By George Pigott and M. E. Stansby. 1955, vol. 17, no. 10, p. 34-39. [Also as Separate No. 418.]

CFR 28. Bone detection in fish by X-ray examination. By Anthony J. Frascatore, Jr., and J. A. Holston. 1955, vol. 17, no. 11, p. 1-11. [Also as Separate No. 419.]

CFR 29. How to cook frozen fish without pre-thawing. Part I--Determination of optimum internal temperature for baked frozen halibut steaks. By Kathryn L. Osterhaug and Marian M. MacFarlane. 1955, vol. 17, no. 11, p. 12-14. [Also as Separate No. 420.]

CFR 30. Effect of cooking oil quality and storage conditions on the keeping quality of frozen fried fish sticks. By John A. Holston. 1955, vol. 17, no. 11, p. 15. [Also as Separate No. 421.]

CFR 31. Commercial-scale freezing-fish-at-sea trip made by *Delaware*. By J. W. Slavin. 1955, vol. 17, no. 11, p. 16-17. [Also as Separate No. 421.]

CFR 32. Feeding studies with menhaden press cake. By Hugo W. Nilson and Donald G. Snyder. 1955, vol. 17, no. 11, p. 17-18. [Also as Separate No. 421.]

CFR 33. Cold storage life of fresh-water fish, No. 2 (yellow perch, crappie, white base, Utah chub, and squawfish). By Kathryn L. Osterhaug and David T. Miyauchi. 1955, vol. 17, no. 11; p. 19-21. [Also as Separate No. 421.]

CFR 34. Cold storage of frozen Pacific oysters *(Crassostrea gigas)* No. 1. By Kathryn L. Osterhaug and Murray Andrews. 1955, vol. 17, no. 12, p. 11-14. [Also as Separate No. 423.]

CFR 35. Oil research project at the Seattle Technological Laboratory. By William N. Sumerwell. 1955, vol. 17, no. 12, p. 14-17. [Also as Separate No. 423.]

CFR 36. Utilization of sea lions in Alaska. By John A. Dassow. 1956, vol. 18, no. 1, p. 5-9. [Also as Separate No. 425.]

CFR 37. Reduction in curd in canned salmon prepared from frozen fish. Part II - Effect of pH and salt content. By Harry L. Seagran. 1956, vol. 18, no. 1, p. 1-4. [Also as Separate No. 424.]

CFR 38. Some factors affecting fluid loss in southern oysters. By Milton Fingerman and Laurence D. Fairbanks. 1956, vol. 18, no. 1, p. 10-11. [Also as Separate No. 426.]

CFR 39. Manufacture of experimental menhaden fish meal on a pilot-plant scale. By Maurice Bender. 1956, vol. 18, no. 1, p. 12-13. [Also as Separate No. 427.]

CFR 40. Feeding fresh water fish to fur animals. By Charles F. Lee. 1956, vol. 18, no. 1, p. 14. [Also as Separate No. 427.]

CFR 41. Iron sulfide discoloration of tuna cans. No. 2--Analytical methods. By George M. Pigott and M. E. Stansby. 1956, vol. 18, no. 2, p. 5-9. [Also as Separate No. 429.]

CFR 42. Oxidative deterioration in fish and fishery products - No. 1. By W. Brown, A. J. Tappel, and M. E. Stansby. 1956, vol. 18, no. 2, p. 10-13. [Also as Separate No. 430.]

CFR 43. Composition of fresh-water fish - No. 1. By Neva Karrick, William Clegg, and Maurice E. Stansby. 1956, vol. 18, no. 2, p. 13-16. [Also as Separate No. 430.]

CFR 44. Technological studies on the processing of sea lions. By Robert M. Kyte. 1956, vol. 18, no. 6, p. 1-7. [Also as Separate No. 438.]

CFR 45. Iron sulfide discoloration of tuna cans. No. 3 - Effect of variables introduced by the fish. By George M. Pigott and M. E. Stansby. 1956, vol. 18, no. 6, p. 8-12. [Also as Separate No. 439.]

CFR 46. Technical Note No. 33 - Reduction of dehydration in frozen fish-fillet blocks. By J. A. Holston. 1956, vol. 18, no. 6, p. 14-15. [Also as Separate No. 440.]

CFR 47. Composition of southern oysters. By Charles F. Lee and Leonard Pepper. 1956, vol. 18, no. 7, p. 1-6. [Also as Separate No. 441.]

CFR 48. Storage tests on frozen fried fish sticks prepared from Pacific cod. By Max Patashnik and John A. Dassow. 1956, vol. 18, no. 7, p. 15-18. [Also as Separate No. 443.]

CFR 49. Effect of raw material on tuna-meal quality. By C. R. Grau, R. N. Barnes, Neva L. Karrick, and Lynne G. McKee. 1956, vol. 18, no. 7, p. 18-20. [Also as Separate No. 443.]

CFR 50. New techniques for freezing and storing North Atlantic lobsters. By John A. Peters and Joseph W. Salvin. 1956, vol. 18, no. 7, p. 22-23. [Also as Separate No. 443.]

CFR 51. New products from fish oils. Part I - Introduction. By Maurice E. Stansby. 1956, vol. 18, no. 8, p. 1-3. [Also as Separate No. 444.].

CFR 52. "Brown-spotting" in the southern oyster. By Milton Fingerman. 1956, vol. 18, no. 8, p. 4-5. [Also as Separate No. 445.]

CFR 53. New products from fish oils. Part II - Polyamino fatty acids derived from fish oils. By R. N. McDonald and Edward H. Gruger, Jr. 1956, vol. 18, no. 9, p. 7-11. [Also as Separate No. 448.]

CFR 54. Bleeding and heat death in the southern oyster. By Milton Fingerman and Laurence D. Fairbanks. 1956, vol. 18, no. 10, p. 4-5. [Also as Separate No. 451.]

CFR 55. Correlation of pH and quality of shucked southern oysters. By E. A. Gardner and B. M. Watts. 1956, vol. 18, no. 11, p. 8-15. [Also as Separate No. 455.]

CFR 56. Cold storage life of fresh-water fish - No. 3 (Lake herring, northern pike, and whitefish). By Kathryn L. Osterhaug. 1956, vol. 18, no. 11, p. 16-18. [Also as Separate No. 456.]

CFR 57. Fungicidal properties of modified unsaturated fish oils. By Charles F. Lee. 1956, vol. 18, no. 11, p. 19. [Also as Separate No. 457.]

CFR 58. Technical Note No. 34 - Growth characteristics of the pink yeast that causes discoloration of oysters. By Grace McCormack. 1956, vol. 18, no. 11, p. 21-23. [Also as Separate No. 459.]

CFR 59. Iron sulfide discoloration of tuna cans. No. 4 - Effect of retorting and cooling canned fish. By George M. Pigott and M. E. Stansby. 1956, vol. 18, no. 12, p. 13-16. [Also as Separate No. 461.]

CFR 60. Pilot-plant fish-meal dryer. By Lynne G. McKee and Neva L. Karrick. 1956, vol. 18, no. 12, p. 17-23. [Also as Separate No. 462.]

CFR 61. Variation in proximate composition of right and left fillets of rockfish *(Sebastodes pinniger)* and Dover sole *(Microstomus pacificus)*. By R. O. Sinnhuber, T. C. Yu, Te Chang Yu, and N. L. Karrick. 1956, vol. 18, no. 12, p. 24-26. [Also as Separate No. 463.]

CFR 62. Technical Note No. 35 - Improved workmen's stand for processing plants. By F. Bruce Sanford. 1956, vol. 18, no. 12, p. 28-29. [Also as Separate No. 463.]

CFR 63. Chemical compounds formed during the spoilage of fish. By David T. Miyauchi and Donald C. Malins. 1957, vol. 19, no. 1, p. 26-29. [Also as Separate No. 466.]

CFR 64. Technical Note No. 36 - Determining fish content of frozen fried fish stocks. By Anthony J. Frascatore, Jr. 1957, vol. 19, no. 1, p. 30-33. [Also as Separate No. 467.]

CFR 65. Some factors affecting "sawdust" losses during the cutting of fish sticks. By F. J. Cocca. 1957, vol. 19, no. 2, p. 1-6. [Also as Separate No. 468.]

CFR 66. Iron sulfide discoloration of tuna cans. No. 5 - Effect of salt, oil, and miscellaneous additives. By George M. Pigott and M. E. Stansby. 1957, vol. 19, no. 2, p. 7-9. [Also as Separate No. 469.]

CFR 67. Fish-hatchery food from anchovies caught near Santa Barbara, California. By F. Bruce Sanford. 1957, vol. 19, no. 2, p. 16-19. [Also as Separate No. 471.]

CFR 68. Iron sulfide discoloration of tuna cans. No. 6 - Experiments to elucidate mechanism of the reaction. By George M. Pigott and M. E. Stansby. 1957, vol. 19, no. 4, p. 1-5. [Also as Separate No. 473.]

CFR 69. Pacific coast fishing ports--Bay City, Oregon. By F. Bruce Sanford. 1957, vol. 19, no. 4, p. 20-23. [Also as Separate No. 475.]

CFR 70. Collection and distribution of menhaden oil for research use. By Maurice Bender. 1957, vol. 19, no. 4a, p. 1-2.

CFR 71. Commercial uses for menhaden oil. By Joseph Carver. 1957, vol. 19, no. 4a, p. 3-4.

CFR 72. Fish oil research at the Hormel Institute. By W. O. Lundberg. 1957, vol. 19, no. 4a, p. 5-8.

CFR 73. Chromatographic analysis of some constituents of marine-animal oils. By Raymond Reiser, Mary Frances Sorrels, and Maurice Bender. 1957, vol. 19, no. 4a, p. 9-10.

CFR 74. Feeding fish oils to domestic animals. By J. E. Oldfield, Allen F. Anglemier, and M. E. Stansby. 1957, vol. 19, no. 4a, p. 11-12.

CFR 75. New products from fish oils. Part III - Preparation and separation of fatty alcohols made from fish oils - a preliminary study. By Edward H. Gruger, Jr. 1957, vol. 19, no. 4a, p. 13-17.

CFR 76. New products from fish oils. Part IV - Preliminary investigations on alkyl halides, silicones, and quaternary ammonium salts. By Edward H. Gruger, Jr. 1957, vol. 19, no. 4a, p. 18-23.

CFR 77. Utilization of fish oils in ore flotation. By S. R. B. Cooke and M. E. Stansby. 1957, vol. 19, no. 4a, p. 24-29.

CFR 78. Enzymes as an aid in separating oil from protein in salmon eggs. By Robert M. Kyte. 1957, vol. 19, no. 4a, p. 30-34.

CFR 79. A picture study of an American whaling operation. By F. Bruce Sanford. 1957, vol. 19, no. 5, p. 1-8. [Also as Separate No. 476.]

CFR 80. Bulk handling of Alaska herring meal. By Robert M. Kyte. 1957, vol. 19, no. 5, p. 9-14. [Also as Separate No. 477.]

CFR 81. Technical Note No. 37 - Use of bacterial culture to aid separation of menhaden oil in gravity tanks. By Jerome Kern. 1957, vol. 19, no. 5, p. 15-16. [Also as Separate No. 478.]

CFR 82. Progress on fish meal nutritive value studies. By Neva L. Karrick. 1957, vol. 19, no. 5, p. 17-18. [Also as Separate No. 478.]

CFR 83. Determination of unknown growth factors in fish meals by chick-growth tests. By H. R. Bird and N. L. Karrick. 1957, vol. 19, no. 5a, p. 1-3.

CFR 84. Development of methods for bioassay of growth factors present in fishery industrial products - Preliminary investigation of presence of unidentified nutritional factors. By B. H. Ershoff and E. Geiger. 1957, vol. 19, no. 5a, p. 4-6.

CFR 85. Dye-binding characteristics of fish-meal protein. Part 1 - Some preliminary findings as to suitable dyes. By Claude Thurston. 1957, vol. 19, no. 5a, p. 7-9.

CFR 86. New England fish meals in the national fish meal research program. By Joseph H. Carver. 1957, vol. 19, no. 5a, p. 10-13.

CFR 87. Vitamin content of fishery by-products. Part 3 - Riboflavin, nicotinic acid, vitamin B_{12}, moisture, oil, ash, and protein content of commercial fish meals. By Neva L. Karrick, William Clegg, and M. E. Stansby. 1957, vol. 19, no. 5a, p. 14-23.

CFR 88. Oxidative deterioration in fish and fishery products. Part I - Introduction. By M. E. Stansby. 1957, vol. 19, no. 5a, p. 24-26.

CFR 89. Oxidative deterioration in fish and fishery products. Part II - Progress on studies concerning mechanism of oxidation of oil in fish tissue. By W. D. Brown, A. W. Venolia, A. L. Tappel, H. S. Olcott, and M. E. Stansby. 1957, vol. 19, no. 5a, p. 27-31.

CFR 90. Oxidative deterioration in fish and fishery products. Part III - Progress on investigations concerning reactions resulting in brown discolorations. By A. W. Venolia, A. L. Tappel, and M. E. Stansby. 1957, vol. 19, no. 5a, p. 32-34.

CFR 91. Oxidative deterioration in fish and fishery products. Part IV - Progress on studies concerning oxidation of extracted oils. By E. Einset, H. S. Olcott, and M. E. Stansby. 1957, vol. 19, no. 5a, p. 35-37.

CFR 92. Present status of the fish meal quality research undertaken to meet the needs of the industry. By Bureau of Commercial Fisheries. 1957, vol. 19, no. 5a, p. 38-39.

CFR 93. Cold storage of frozen Pacific oysters (*Crassostrea gigas*). No. 2 - Effect of antioxidant and other treatments on keeping quality. By Kathryn L. Osterhaug and Richard W. Nelson. 1957, vol. 19, no. 6, p. 10-14. [Also as Separate No. 480.]

CFR 94. Technical Note No. 38 - A portable fish-meal blender for pilot-plant use. By Lynne G. McKee and Neva Karrick. 1957, vol. 19, no. 6, p. 16-17. [Also as Separate No. 480.]

CFR 95. Moorage of fishing vessels at Port Orford, Oregon. By F. Bruce Sanford. 1957, vol. 19, no. 6, p. 26-27.

CFR 96. How to cook frozen fish without pre-thawing. Part II - The effect of oven temperature on cooking time for frozen halibut steaks. By Lois C. Elgin, Kathryn L. Osterhaug, and Thelma S. Rose. 1957, vol. 19, no. 7, p. 1-4. [Also as Separate No. 481.]

CFR 97. Technical Note No. 39 - Frozen tuna sampler. By Lynne G. McKee. 1957, vol. 19, no. 7, p. 7-9. [Also as Separate No. 482.]

CFR 98. Laboratory method of obtaining unsaturated fatty alochols from fish oils. By Edward H. Gruger, Jr. 1957, vol. 19, no. 8, p. 1-5. [Also as Separate No. 483.]

CFR 99. Technical Note No. 40 - Experimental mobile de-icing, washing, and weighing unit for unloading fish from vessels. By Joseph W. Slavin. 1957, vol. 19, no. 8, p. 9-10. [Also as Separate No. 484.]

CFR 100. Body fluid losses of northern and southern oysters. By Milton Fingerman, Laurence D. Fairbanks, and Warren C. Plauche. 1957, vol. 19, no. 9, p. 16-18. [Also as Separate No. 486.]

CFR 101. An investigation of the chemistry of texture changes of frozen blue crab meat. By George S. Morrison and Fletcher P. Veitch. 1957, vol. 19, no. 10, p. 1-5. [Also as Separate No. 489.]

CFR 102. Bone detection in fish by X-ray examination. Part 2 - Fluoroscopic examination of frozen fried fish sticks. By J. J. Powell. 1957, vol. 19, no. 11, p. 1-3. [Also as Separate No. 490.]

CFR 103. Structure and function of the kidney in the oyster. By Milton Fingerman and Laurence D. Fairbanks. 1957, vol. 19, no. 11, p. 10. [Also as Separate No. 492.]

CFR 104. Effects of temperature upon the storage life of fresh shucked Pacific oysters *(Ostrea gigas)*. By Harmon L. Liebman, George Kudo, Julia G. Chapel, and Joseph A. Stern. 1957, vol. 19, no. 12, p. 1-4. [Also as Separate No. 493.]

CFR 105. Technical Note No. 41 - Bacterial studies of frozen raw breaded shrimp. By Jerome Kern. 1957, vol. 19, no. 12, p. 11-14. [Also as Separate No. 495.]

CFR 106. Utilization of fish waste in northern Oregon for mink feed. By F. Bruce Sanford. 1957, vol. 19, no. 12, p. 40-47. [Also as Separate No. 496.]

CFR 107. Sodium and potassium in the edible portions of 34 species of fish. By Claude E. Thurston. 1958, vol. 20, no. 1, p. 1-5. [Also as Separate No. 497.]

CFR 108. Comparative keeping quality, cooling rates, and storage temperatures of haddock held in fresh-water ice and in salt-water ice. By John A. Peters and Joseph W. Slavin. 1958, vol. 20, no. 1, p. 6-13. [Also as Separate No. 498.]

CFR 109. Progress on studies in utilization of fish-oil derivatives in ore flotation. By S. R. B. Cooke. 1958, vol. 20, no. 1, p. 14-19. [Also as Separate No. 499.]

CFR 110. Development of objective tests for quality of fresh, frozen, and processed fish. By Frank T. Piskur. 1958, vol. 20, no. 1, p. 20-22. [Also as Separate No. 499.]

CFR 111. Technical Note. No. 42 - Keeping quality and rate of freezing of cooked deep-sea lobster meat frozen in cans. By John A. Peters and Joseph W. Slavin. 1958, vol. 20. no. 1, p. 22-27. [Also as Separate No. 499.]

CFR 112. Tests on storage of frozen shrimp show that proper packaging "pays off." By J. A. Peters and D. T. McLane. 1958, vol. 20, no. 1, p. 27-28. [Also as Separate No. 499.]

CFR 113. Pacific coast fishing ports--Garibaldi, Oregon. By F. Bruce Sanford. 1958, vol. 20, no. 1, p. 48-56. [Also as Separate No. 500.]

CFR 114. Federal specifications for fishery food products and the responsibility of the U.S. Bureau of Commercial Fisheries. By Frank T. Piskur and Mario N. Sereno. 1958, vol. 20, no. 2, p. 1-6. [Also as Separate No. 501.]

CFR 115. Pacific coast program on the irradiation preservation of fish--phase report. By David T. Miyauchi. 1958, vol. 20, no. 2, p. 16-17. [Also as Separate No. 503.]

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